OUTDOOR SEATING REVIEW CHECKLIST

Date	
Name	of Food Establishment
Addres	ss
Town	
Owner	's Name
Cell Ph	one Number: Email:
CFPM	Name: Phone:
	Signage posted with 211 number for customers and employees.
	DEDC certification completed, badge posted.
	Display maximum outdoor occupancy.
	Owner/ Operator conducts a pre-shift health check * of every employee.
	Food workers/ employees are told not to report to work with symptoms.
	Public restrooms are accessible/ occupancy limited/ cleaning schedule > thorough & adequate.
	Tables & chairs are set a minimum of 6' apart when occupied, with no more than 5 persons to a table.
	On-line/ phone in ordering utilized.
	Food staff/ waiters must wear gloves and face coverings/ practice social distancing.
	Customers must wear face coverings unless eating/ drinking.
	Retrain every staff member in food safety and disinfection procedures. A certified manager <u>must</u> be on duty for each shift.
	Use only disposable utensils, placemats, condiment packages and menus, or sanitize all items after each use.
	Encourage frequent handwashing by employees and/or make hand sanitizer available to all employees.
	Sanitize all surfaces frequently; seating area, tables, and common items after each seating.
	Display maximum outdoor occupancy.
	Observe public health officials' social distancing recommendations.
	Are there one-way lanes/ lines (reduce unnecessary exposure) identified? Consider an exit from the facility separate from the entrance to allow for one-way traffic.
	Water quality assessment. Following prolonged closure, run tap for 30 minutes until clear.
	All applicable town regulations must be followed.

^{*} Temperatures taken & recorded, health questions asked, maintain a log